



Chocolate

Requirements:

1. Describe the process by which cocoa beans are turned in to chocolate.

2. List six health benefits of chocolate.

3. Discuss the differences between milk chocolate, sweet chocolate, bitter chocolate, white chocolate and carob.

4. List 10 uses of chocolate in recipes.

1.
2.
3.
4.
5.

6.
7.
8.
9.
10.

5. State the proper storage for chocolate.

6. Discuss the properties of chocolate at:

a) cold temperatures

b) warm temperatures

c) hot temperatures

d) very hot temperatures

7. Make two of the following:

Chocolate egg

date: _____

Chocolate bunny

date: _____

Chocolates with soft centres

date: _____

Chocolate Brownies

date: _____

Chocolate chip cookies

date: _____

8. Demonstrate the correct way of melting chocolate.

(Record a video or a series of photos to add to your folder with your work.)

9. Answer the question posed in Judges 14:18.

10. Research the ethics of chocolate production and distribution. Present your findings and the way Christians should behave in relation to them, using the method of your choice (oral presentation to a group, PowerPoint, essay, article, skit, poem, poster or other suitable method).